Amendments to the claims:

Claim 1 (currently amended): Sugar-free hard-coated comestibles consisting of a hard coating and an edible, chewable and/or pharmaceutical core characterized in that at least one layer of the hard coating is obtained from a liquid mixture of sorbitol and erythritol wherein the dry substance of the mixture comprises between 1% to 50% w/w erythritol, said layer being in direct contact with said core, sufficiently close to the core to effect adhesion to said core, or both; and said mixture forming a substantially homogeneous layer.

Claim 2 (previously amended): Sugar-free hard-coated comestibles according to claim 1, wherein the dry substance of the liquid mixture comprises between 5% to 50% w/w erythritol.

Claim 3 (currently amended): Sugar-free hard-coated comestibles according to claim 1 or 2 characterised characterized in that the layer of the hard coating comprising a mixture of sorbitol and erythritol is effecting good adhesion to the core.

Claims 4-5 (canceled)

Claim 6 (currently amended): Sugar-free hard-coated comestibles according to claim 1, wherein the core is selected from the group consisting of pharmaceutical tables, chewing gum, confectionery product, chocolate and nut.

Claim 7 (currently amended): A process for preparing sugar-free hard-coated comestibles comprising the addition of a liquid coating syrup to the moving mass of the cores in a rotating pan characterised characterized in that the liquid coating syrup is comprising comprises a mixture of sorbitol and erythritol wherein the dry substance of the mixture of comprising between 1% to 50% w/w erythritol.

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Claim 8 (currently amended): A process according to claim 7, wherein the application of the layers is repeated up to 100 times.

Claim 9 (previously added): Sugar-free hard-coated comestibles according to claim 1, wherein said sugar-free hard-coated comestible has a pharmaceutical core.

Claim 10 (previously added): Sugar-free hard-coated comestibles according to claim 1 or 2, wherein said hard coating comprises at least one of binding agent, dispersing agent, film former, coloring agent or flavoring agent.

Claim 11 (previously added): Sugar-free hard-coated comestibles according to claim 3, wherein said hard coating comprises at least one of binding agent, dispersing agent, film former, coloring agent or flavoring agent.

Claim 12 (previously added): Sugar-free hard-coated comestibles according to claim 1, wherein the dry substance of the mixture comprises between 5% to 45% w/w erythritol.

Claim 13 (previously added): Sugar-free hard-coated comestibles according to claim 1, wherein the dry substance of the mixture comprises between 20% to 45% w/w erythritol.

Claim 14 (previously added): Sugar-free hard-coated comestibles according to claim 1 or 2, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

Claim 15 (previously added): Sugar-free hard-coated comestibles according to claim 3, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

Claim 16 (previously added): Sugar-free hard-coated comestibles according to claim 10, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

Claim 17 (previously added): A process for producing the sugar-free hard-coated comestible according to claim 1, said process comprising:

providing a moving mass comprised of edible, chewable and/or pharmaceutical cores, said mass being disposed in a rotating pan, and

preparing at least one layer of said hard coating by adding a liquid coating syrup to said moving mass, said syrup comprising a mixture of sorbitol and erythritol in which erythritol is present in an unit of 1-50% w/w based on the dry substance of the mixture.

Claim 18 (currently amended): A sugar-free hard-coated comestible having an edible, chewable and/or pharmaceutical core, and a hard coating wherein the hard coating includes at least one layer formed from a syrup mixture containing sorbitol and erythritol, wherein the syrup mixture contains 1% to 50% w/w erythritol, said layer contacting said core, said syrup mixture being such that an essentially homogeneous said erythritol and sorbitol being homogeneously distributed in said layer is obtained.

Claim 19 (previously added): A sugar-free hard-coated comestible according to claim 1, wherein said at least one layer is a first formed on said core, and additional layers in said hard coating are formed from a member selected from the group consisting of said liquid mixture and single polyols.

Claim 20 (new): A sugar-free hard-coated comestible having an edible, chewable and/or pharmaceutical core, and a hard coating that is formed from a syrup or a liquid mixture of sorbitol and erythritol, wherein the dry substance of the mixture comprises between 1% to 50% w/w

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erythritol, said hard coating having good adhesion to the core, and said hard coating being homogenous.

Claim 21 (new): A sugar-free hard-coated comestible according to claim 20, wherein said hard coating is formed from a syrup.

Claim 22 (new): A sugar-free hard-coated comestible according to claim 20, wherein said hard coating is formed from a liquid mixture.

Claim 23 (new): A sugar-free hard-coated comestible according to claim 20, wherein the dry substance of the syrup or liquid mixture comprises between 5% to 50% w/w erythritol.

Claim 24 (new): A sugar-free hard-coated comestible according to claim 20, wherein said syrup or said liquid mixture contains at least one ingredient selected from the group consisting of artificial sweeteners, dispersing agents, coloring agents, film formers, binding agents and flavoring agents.

